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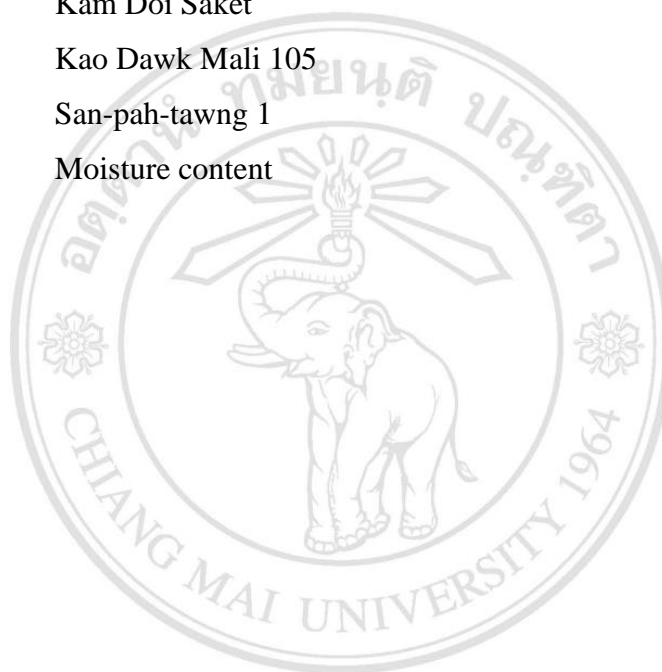
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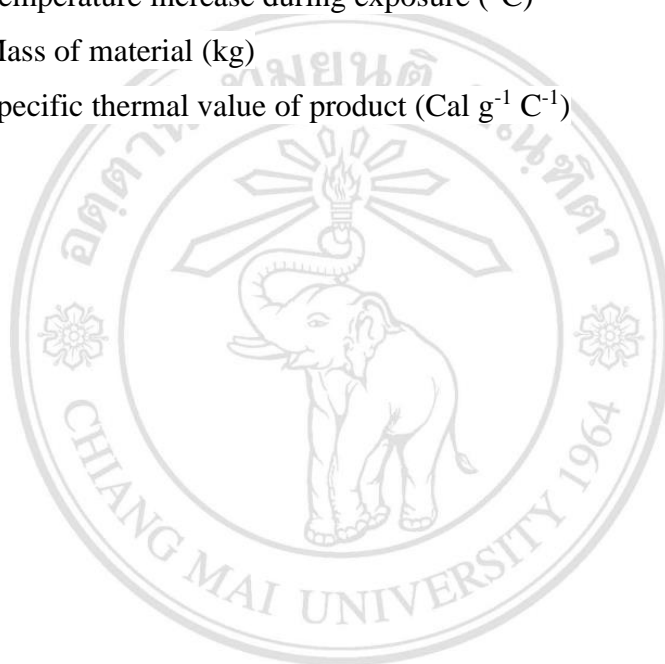
RF	Radio Frequency
CRD	Completely Randomized Design
LSD	Least Significant Different
KN	Kam Nan
KSDK	Kam Doi Saket
KDML 105	Kao Dawk Mali 105
SPT1	San-pah-tawng 1
Mc	Moisture content



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LIST OF SYMBOLS

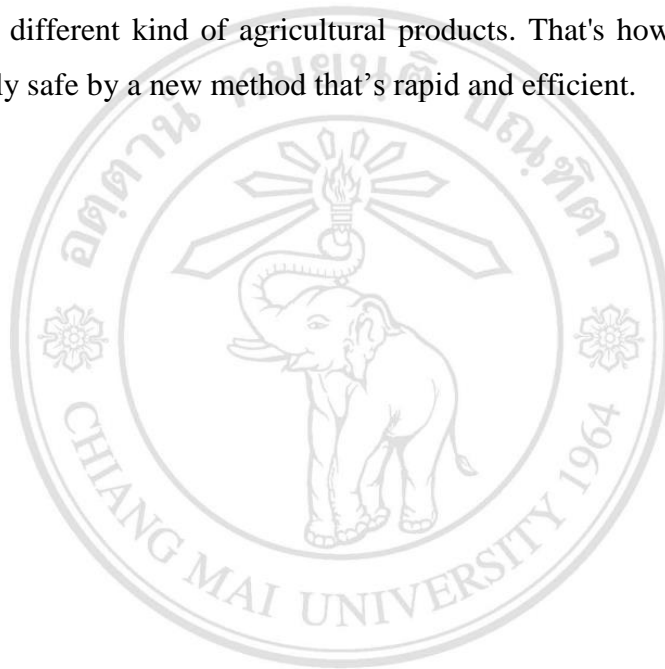
P	Thermal power generated (W/cm ³)
E	Radio frequency in (Hz)
ε	Dielectric loss factor of the material (intrinsic property)
Q	Absorbed power per hour (kWh ⁻¹)
dθ	Temperature increase during exposure (°C)
M	Mass of material (kg)
c	Specific thermal value of product (Cal g ⁻¹ C ⁻¹)



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STATEMENT OF ORIGINALITY

1. The research representative the potential of Radio Frequency. It not only can be utilized directly, but also can be used with any other installed components for various purposes, especially, diseases and insects control in agricultural products
2. The development and improving efficiency of utilization of the Radio Frequency for value added in different kind of agricultural products. That's how Food Safety and Environmentally safe by a new method that's rapid and efficient.



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ข้อความแห่งการริเริ่ม

- 1) การวิจัยในวิทยานิพนธ์นี้ เป็นการแสดงให้เห็นถึงศักยภาพของคลื่นความถี่วิทยุ ซึ่งไม่เพียงแต่สามารถใช้ประโยชน์โดยตรง แต่ยังรวมถึงสามารถประยุกต์ใช้ร่วมกับเครื่องมืออื่นที่ติดตั้งประกอบ เพื่อวัตถุประสงค์ต่าง ๆ โดยเฉพาะอย่างยิ่ง การควบคุมโรคและแมลง ในผลิตผลทางการเกษตร
- 2) การพัฒนาและปรับปรุงประสิทธิภาพของการใช้ประโยชน์จากคลื่นความถี่วิทยุ เพื่อเพิ่มมูลค่าของผลิตผลทางการเกษตร ให้เป็นวิธีที่ปลอดภัยต่อผู้บริโภค ปลอดภัยต่อสิ่งแวดล้อม และเป็นวิธีการใหม่ที่รวดเร็วและมีประสิทธิภาพ



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